

PECAN SQUARE CAFÉ

Dinner

Marinated Olives <i>citrus, hot peppers</i>	9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>	12
Zucchini Fritti <i>charred leek & herb dip</i>	13
Texas Ibérico Coppa <i>oven-roasted figs, honey, thyme</i>	16
Watermelon Gazpacho	14
Fingerling Potato & Long Bean Salad <i>lemon and Parmigiano Reggiano dressing</i>	14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>	17
Rabbit Paté Grand-mère <i>Top of Texas cherries, brioche</i>	20
Texas Wagyu Carne Cruda <i>bottarga di muggine, Parmigiano Reggiano, Kennebec potato chips</i>	24
Chilled Snow Crab Salad <i>celery heart relish, brioche</i>	29
Hand-cut Garganelli <i>pancetta, bunching onion, roasted cherry tomato</i>	27
Buena Tierra Potato Gnocchi <i>basil pesto, chili crisp</i>	28
Oyster Mushroom Pizza <i>feta, gremolata</i>	24
Sausage & Shishito Pizza <i>fontina, Bianco tomato, garlic, charred Hatch chilies</i>	26
Dean & Peeler Cheeseburger <i>Quadrello di Bufala, caramelized onions, tomato, dijonnaise, frites</i>	25
Wood Oven-Roasted Half Chicken <i>heirloom tomato panzanella</i>	36
Pan-Seared Sockeye Salmon <i>marinated Leysa peppers and basil mayonnaise</i>	36
Grilled Pork Chop <i>grilled Fredericksburg peaches, pickled spring onion, mustard vinaigrette</i>	38
14oz Texas Wagyu NY Strip Steak <i>choice of side, salsa verde</i>	85
Roasted Summer Squash <i>pistachio agresto</i>	12
Eggplant Caponata <i>olives, pine nuts</i>	12
Hand-Cut Frites	11



COCKTAILS

Café Spritz <i>daily mix of citrus, herbs & spices with aperitif & sparkling wine</i>	14
El Mago LALO Blanco , Luxardo Herbal Liqueur, Giffard pineapple, Texas jalapeño, lemon	17
Texas Blackberry Sour choice of Ketel One Vodka or Aviation Gin, Texas blackberries, Amaro Averna, lemon	16
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	15
50/50 Martini equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	16
PSC Old Fashioned Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	15

ALCOHOL-FREE COCKTAILS

Passion Project Giffard aperitif, passion fruit, citrus	12
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CHAMPAGNE & SPARKLING

Mataró Alta Alella 'Mirgin' Reserva Rosé 2020 Penedès, Spain	17/64
Chardonnay Domaine de Montbourgeau 'Crémant du Jura' Brut Zéro Jura, France	20/76
Philipponnat 'Royale Reserve' Brut Champagne, France	30/120

WHITE

Sauvignon Blanc Frog's Leap 2023 Napa Valley, California	19/72
Riesling Stein 'Blauschiefer' Trocken 2023 Mosel, Germany	16/60
Grüner Veltliner Bernhard Ott 'Am Berg' 2023 Wagram, Austria	18/68
Chenin Blanc Outward 'Montaña de Oro' 2024 Central Coast, California	17/64
Ribolla Gialla Ronchi di Chiolla 2023 Friuli, Italy	16/60
Chardonnay 00 'VGW' 2021 Willamette, Oregon	25/96

ROSÉ & ORANGE

Grenache Clos Cibonne 'Tentations' Rosé 2024 Provence, France	18/72
Viognier Florez Wines 'Kind of Orange' 2023 Santa Cruz Mountains, California	17/64

RED

Rhône blend Outward 'Sendero Luminoso' 2024 Central Coast, California	16/60
Pinot Noir Johan Vineyard 'Estate' 2023 Van Duzer Corridor, Oregon	21/80
Grenache Anne Pichon 2023 Rhone Valley, France	18/68
Cabernet Sauvignon Burgess 'Contadina' 2018 Napa Valley, California	25/96

BEER

Pilsner Urquell Czech Republic	8	Saison Dupont Belgium	12
Meanwhile Secret Beach IPA Texas	9	Shacksbury x MML 'Bad Boy' Cider Vermont	9
Live Oak Hefeweizen Texas	6	Deschutes Non-Alcoholic IPA or Porter Oregon	7

